Plated Dinners

First Course Salad
Select One Option

Beet & Goat Cheese Salad
Roasted Beets, Whipped Goat Cheese, Micro Greens Served with Extra Virgin Olive Oil

Bibb Lettuce & Berry Salad
Bibb Lettuce, Panko Crusted Goat Cheese Medallion, fresh mixed Berries, Sliced Almonds and Balsamic Vinaigrette

Garden Vegetable Salad
Watermelon Radish, Heirloom Tomato, Bermuda Onion, Red Bell Pepper, Carrot, Romanesco, Purple & Yellow Cauliflower, Italian Parsley, tossed in White Balsamic Vinaigrette, with organic Watercress & Mixed Greens. Complimented with organic Spinach Citrus Vinaigrette

Triton Green Salad
Mixed Field Greens, Shredded Carrot, Cucumber, Roma Tomato, Artichoke hearts, Red Onion, Choice of Balsamic Vinaigrette, Ranch Dressing or Red Wine Vinaigrette

Apple Walnut Salad
Baby Arugula, Baby Spinach, Bibb Lettuce, Granny Smith Apple, Cucumber, Toasted Walnuts, Red Grapes, Apple Cider Vinaigrette

Caesar Salad
Chopped Romaine and Baby Kale, Roma Tomatoes, Parmesan, House Made Croutons, Caesar Dressing

Spinach Salad
Organic Baby Spinach, Fresh Strawberry, Cucumber, Red Onion, Dried Cranberries, Toasted Almonds, Red Wine Vinaigrette

Baby Arugula Salad
With Mache, Spiced Pecans, Roasted Crimini Mushrooms, Grilled Fennel, Citrus Vinaigrette

Charred Romaine Salad
Charred Chopped Romaine Lettuce, Edamame, Carrot, English Cucumber, Grape Tomatoes, Edamame Vinaigrette

Entrée

Beef
• Hanger Steak with Peppercorn Cream Sauce
• Grilled Filet Mignon with Port Reduction, Caramelized Shallot, Garlic & Herb Compound Butter
• Beef Short Rib with Mushroom Demi-Glace
• Beef Tri-tip with House Chimichurri
• Grilled Flat Iron Steak with Garlic & Herb Marinade

Poultry
• Tuscan Stuffed Chicken
• Honey Pomegranate Glazed Chicken
• Pan Roasted Duck Breast with Port Reduction
• Chicken Marsala with Mushrooms
• Free Range Chicken Breast with Citrus Beurre Blanc

Pork
• Pork Tenderloin with Spiced Pineapple Chutney
• Braised Pork Belly with Hoisin Plum Glaze and Jicama Apple Frisée Slaw
• Pork Chops with Jalapeño Apple Relish

From the Sea
• Grilled Swordfish with Heirloom Tomato Salad
• Herb Panko Crusted Salmon with Citrus Beurre Blanc
• Miso Glazed Sea Bass with Sweet Soy Sauce
• Red Snapper Veracruz Style
• Grilled Halibut with Stone Fruit Slaw
• Pan Seared Halibut with Herb Pesto
• Creole Shrimp

From the Garden
• Eggplant Involtini with Roasted Carrots and Sunburst Squash
• Mapo Tofu with Steamed Rice and Baby Bok Choy
• Risotto with Mushroom, Asparagus, and Tomato
• Carrot Risotto
• Vegetable Paella
• Herbed Chickpea Patty with Seasonal Vegetables
Plated Dinners

**Sides**

**Select Two**

**Grains and Potatoes**
- Yukon Gold Mashed Potatoes
- Butternut Squash Purée
- Wild Rice Pilaf
- Millet with Citrus Zest and Toasted Pine Nuts
- Creamy Polenta
- Herb Grilled Polenta Cakes
- Brown Butter Sage Potato Gnocchi
- Mashed Sweet Potatoes
- Mashed Parsnips and Cauliflower
- Cheesy Risotto
- Roasted Garlic Fingerling Potatoes
- Braised Lentils

**Vegetables**
- Roasted Brussels Sprouts with Gold Raisins
- Citrus Glazed Spring Carrots
- Grilled Broccolini with Olive Tapenade
- Roasted Asparagus
- Garlic Haricots Verts
- Roasted Wild Mushrooms
- Soy Ginger Baby Bok Choy
- Creamed Spinach and Kale
- Braised Collard Greens

**Dessert**

**Select One Option**

**Pavlova**
With Passionfruit Curd, Berries, Kiwi & Sweetened Whipped Cream

**Frangipane & Poached Pear Tart**
With Crème Anglaise and Candied Nuts

**Crème Brûlée**

**Flourless Chocolate Cake**
With Raspberry Coulis, Fresh Berries

**Bourbon Bread Pudding**

**Strawberry Shortcake**

**Coconut Mango Panna Cotta**

**Salted Caramel Pot de Crème**

**Deconstructed Key Lime Cheesecake**
With Lime Curd & Crispy Graham Cracker

**Macaron Flight**

**Chef’s Choice Mini Desserts**